

# Mi Terruno Uvas Malbec

## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Mendoza

**CEPAGE:** 100% Malbec

**WINEMAKING:** Hand-harvested grapes are destemmed and crushed before fermentation in stainless steel tanks at 25–29°C. A short aging period in 20% American oak adds complexity while preserving freshness. Pre-bottling filtration ensures clarity.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 2 months in American Oak barrels

## THE STORY

The Baigorria family's journey in Mendoza's wine industry began in 1960 when they first purchased vineyards. It continued in 2004 with the establishment of their own winery, which was retrofitted from an old glass tile factory in San Roque, Maipu. The winery is managed by the brother-sister duo of commercial director, Gabriel Baigorria, and winemaker, Maria Eugenia Baigorria. Its name, Mi Terruño, meaning "my terroir", encapsulates their philosophy of producing wines that capture the characteristics of the grapes and the unique expression of Mendoza's terroir. All of the grapes are hand-picked at the estate and undergo a second hand selection to ensure only the finest fruit is used in their blends.

## THE ADJECTIVES

**OVERALL:** Vibrant Malbec with silky tannins

**AROMAS / FLAVORS:** Red fruits, fresh herbs, and violet hues

**MOUTHFEEL:** Well-balanced in the mouth with firm and silky tannis

## THE SELLING POINTS

Bold and balanced Malbec with oak finesse

**PAIRINGS:** Stew or spicy red meats

